| I. ESTABLISHMENT NAME AND LOCATION   | 2 AUDIT DA  | - 1              | 3 ESTABLISHMENT NO                       | 4 NAME OF COUNTRY                   |                  |
|--|-------------|------------------|--|-------------------------------------|------------------|
| Clover Export Ltd.   | 04-10-02    | 1                | ME-117                                   | New Zealand                         |                  |
| GORE   | S NAME OF   | OTIDUA           | R(S)                                     | 6. TYPE OF AUDIT                    |                  |
|  | Dr.S.Sir    | ngh              |  | X ON-SITE AUDIT DOCUMEN             | TIQUA TI         |
| Place an X in the Audit Results block to ind   | dicate none | compl            | liance with requirem                     | ents. Use O if not applicable.      |                  |
| Part A - Sanitation Standard Operating Procedures (<br>Basic Requirements  | SSOP)       | Audit<br>Results | 1  | rt D - Continued<br>onomic Sampling | Audit<br>Results |
| 7. Written SSOP  |             |                  | 33. Scheduled Sample                     |                                     |                  |
| 8. Records documenting implementation.   |             |                  | 34. Species Testing                      |                                     |                  |
| 9. Signed and dated SSOP, by on-site or overall authority.   |             |                  | 35. Residue                              |                                     |                  |
| Sanitation Standard Operating Procedures (SSOP)  | )           |                  | Part E                                   | Other Requirements                  |                  |
| Ongoing Requirements   |             |                  | 36. Export                               | <del></del>                         |                  |
| <ol> <li>Implementation of SSOP's, including monitoring of implements.</li> <li>Maintenance and evaluation of the effectiveness of SSOP's</li> </ol> |             |                  | <del></del>                              |                                     |                  |
| Corrective action when the SSOPs have falled to prevent d product contamination or aduteration.  |             | <del></del>      | 37. Import  38. Establishment Grounds    | and Pest Control                    | <del> </del>     |
| 13. Daily records document item 10, 11 and 12 above.   |             |                  | 1  | ction/Maintenance                   |                  |
|  | _           |                  | 39. Establishment Constru                |                                     |                  |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements  | / · - · · · |                  | 40. Light 41. Ventilation                |                                     |                  |
| 14. Developed and implemented a written HACCP plan   |             |                  |  |                                     |                  |
| <ol> <li>Contents of the HACCP list the food safety hazards,<br/>oritical control points, critical limits, procedures, corrective a</li> </ol>       |             | X                | 42. Plumbing and Sewage 43. Water Supply |                                     |                  |
| Records documenting implementation and monitoring of the     HACCP plan  | ·е<br>·     |                  | 44. Dressing Rooms/Lavat                 | tories                              | - 1              |
| <ol> <li>The HACCP plan is signed and dated by the responsible<br/>establishment individual.</li> </ol>  |             |                  | 45. Equipment and Utensi                 |                                     |                  |
| Hazard Analysis and Critical Control Point   |             |                  |  |                                     |                  |
| (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  |             |                  | 46. Sanitary Operations                  |                                     |                  |
| 19. Verification and validation of HACCP plan.   |             |                  | 47. Employee Hygiene                     |                                     |                  |
| 20. Corrective action written in HACCP plan.   |             | 1                | 48. Condemned Product (                  | Control                             | X                |
| 21. Reassessed adequacy of the HACCP plan.   |             | -                | Part F-                                  | Inspection Requirements             | ā                |
| 22. Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event o                              |             |                  | 49. Government Staffing                  |                                     |                  |
| Part C - Economic / Wholesomeness  |             |                  | 50. Daily Inspection Cove                | erage                               |                  |
| 23. Labeling - Product Standards   |             |                  | 51. Enforcement                          |                                     |                  |
| 24. Labeling - Net Weights   |             |                  | <del></del>                              |                                     |                  |
| 25. General Labeling   |             |                  | 52. Humane Handling                      |                                     |                  |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/   | Moisture)   |                  | 53. Animal Identification                |                                     |                  |
| Part D - Sampling<br>Generic E. coli Testing   | <u></u>     |                  | 54. Ante Mortem Inspect                  | ion                                 |                  |
| 27. Written Procedures   |             |                  | 55. Post Mortem Inspect                  | ion                                 | 1                |
| 28. Sample Collection/Analysis   |             |                  | Pad C. Other Pa                          |                                     |                  |
| 29. Records  |             |                  | ran G - Other Re                         | egulatory Oversight Requirements    |                  |
| Salmonella Performance Standards - Basic Re  | quirements  |                  | 56. European Community                   | / Drectives                         | :                |
| 30. Conective Actions  | _           | _                | 57. Monthly Review                       |                                     |                  |
| 31. Reassessment   | • •         |                  | 58.                                      |                                     |                  |
| 32. Written Assurance  |             | 1                | 59.                                      |                                     |                  |

New Zealand -Establishment No..ME-117

Audit Date: 04-10-02

15=No critical control Point for fecal contamination was mentioned in the HACCP It was being handled by Technical Directive.

48= Inedible material not adequately denatured; keys to condemned product room held by unauthorized person (truck Driver) and several round bins containing inedible product were cracked and leaking,

#### Foreign Establishment Audit Checklist

2 AUDIT DATE 3 ESTABLISHMENT NO 4 NAME OF COUNTRY 1 ESTABLISHMENT NAME AND LOCATION ANZCO Green Island Ltd. **NEW ZEALAND** PH-173 Grand Island, Dunedin 6 TYPE OF AUDIT 5 NAME OF AUDITOR(S) Dr.S.Singh ON-SITE AUDIT Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable. Part D - Continued Part A - Sanitation Standard Operating Procedures (SSOP) Audit **Basic Requirements** Results **Economic Sampling** Written SSOP 33. Scheduled Sample 8. Records documenting implementation. 34. Species Testing 9. Signed and dated SSOP, by on-site or overall authority 35. Residue Sanitation Standard Operating Procedures (SSOP) Part E - Other Requirements Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implementation 36. Export 11. Maintenance and evaluation of the effectiveness of SSOP's 12. Conective action when the SSOP's have falled to prevent direct 38. Establishment Grounds and Pest Control product contamination or adulteration. 13. Daily records document item 10, 11 and 12 above 39. Establishment Construction/Maintenance Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 41. Ventilation 14. Developed and implemented a written HACCP plan Contents of the HACCP list the food safety hazards. 42. Plumbing and Sewage critical control points, critical limits, procedures, corrective actions 43. Water Supply Records documenting implementation and monitoring of the HACCP plan 44. Dressing Rooms/Lavatories 17. The HACCP plan is signed and dated by the responsible establishment individual. 45. Equipment and Utensils Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements 46. Sanitary Operations 18. Monitoring of HACCP plan. 47. Employee Hygiene 19. Verification and validation of HACCP plan 48. Condemned Product Control 20. Corrective action written in HACCP plan. Part F - Inspection Requirements 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan, monitoring of the 49. Government Staffing critical control points, dates and times of specific event occurrences Part C - Economic / Wholesomeness 50. Daily Inspection Coverage 23. Labeling - Product Standards Enforcement 24. Labeling - Net Weights 52. Humane Handling O 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 53. Animal Identification 0 Part D - Sampling 0 54 Ante Mortem Inspection Generic E. coli Testing 27. Written Procedures 0 55. Post Mortem Inspection 0 0 28. Sample Collection/Analysis Part G - Other Regulatory Oversight Requirements 0) 29. Records 56. European Community Directives Salmonella Performance Standards - Basic Requirements 57. Monthly Review 0 30. Conective Actions 0 58. 31. Reassessment

O

59

32. Written Assurance

New Zealand-Establishment No.PH-173

Audit date: 04-11-02

| ESTABLISHMENT NAME AND LOCATION   | 2 AUDIT DATE   | 3, ESTABLISHME  | 1   |                                       |
|---|----------------|-----------------|---|---------------------------------------|
| PPCS-Burnside Division  | 04-12-02       | PH-353          | NEW ZEALAND                               |                                       |
| Burnside, Dunedin   | S NAME OF AUDI | TOR(S)          | 6 TYPE OF AUDIT                           |                                       |
|   | Dr.S.Singh     |                 | ON-SITE AUDIT DOCUME                      |                                       |
| Place an X in the Audit Results block to indi   | icate noncom   | pliance with r  | equirements. Use O if not applicable      | •                                     |
| Part A - Sanitation Standard Operating Procedures (S<br>Basic Requirements  | SOP) Aud       |                 | Part D - Continued Economic Sampling      | Audit<br>Results                      |
| 7. Written SSOP   |                | 33. Scheduled   |   |                                       |
| Records documenting implementation.   |                | 34. Species Te  |   | 0                                     |
| 9. Signed and dated SSOP, by on-site or overall authority.  |                | 35. Residue     | 3.00g                                     | 0                                     |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  |                |                 | Part E - Other Requirements               |                                       |
| 10. Implementation of SSOP's, including monitoring of implement   | ntation.       | 36. Export      |   |                                       |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.  |                | 37. Import      |   |                                       |
| <ol> <li>Corrective action when the SSOPs have falled to prevent dis<br/>product contamination or aduteration.</li> </ol>   | rect           | 38. Establishm  | ent Grounds and Pest Control              |                                       |
| 13. Daily records document item 10, 11 and 12 above.  |                | 1               | ent Construction/Maintenance              |                                       |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements                                 |                | 40. Light       |   |                                       |
| 14. Developed and implemented a written HACCP plan  |                | 41. Ventilation |   |                                       |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective as | dions.         | 42. Plumbing    | and Sewage                                |                                       |
| 16 Records documenting implementation and monitoring of the HACCP plan  |                | 43 Water Sup    | ply                                       |                                       |
| The HACCP plan is signed and dated by the responsible establishment individual.   |                | 45. Equipmen    |   |                                       |
| Hazard Analysis and Critical Control Point<br>(HACCP) Systems - Ongoing Requirements  |                | 46. Sanitary (  | Operations                                |                                       |
| 18. Monitoring of HACCP plan.   |                | 47. Employee    | : Hygiene                                 |                                       |
| 19. Verification and validation of HACCP plan.  |                | 48. Condemr     | ed Product Control                        |                                       |
| 20. Corrective action written in HACCP plan.  |                |                 |   |                                       |
| 21. Reassessed adequacy of the HACCP plan.  |                |                 | Part F - Inspection Requirements          |                                       |
| 22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc   |                | 49. Governm     | ent Staffing                              |                                       |
| Part C - Economic / Wholesomeness   |                | 50. Daily Ins   | pection Coverage                          | Ì                                     |
| 23. Labeling - Product Standards  |                | 51. Enforcen    | nent                                      |                                       |
| 24. Labeling - Net Weights  |                | 52. Humane      | Handling                                  | 0                                     |
| 25. General Labeling  | (Acietum)      | 62 A-impli      | Jane Million Alice                        | 0                                     |
| 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/N   | worsture)      | 53. Animal k    | nentrication                              |                                       |
| Part D - Sampling<br>Generic E. coli Testing  |                | 54. Ante Mo     | rtem Inspection                           | 0                                     |
| 27. Written Procedures  |                | O 55. Post Mo   | rt <del>e</del> m Inspection              | O                                     |
| 28. Sample Collection/Analysis  |                | O Part G        | - Other Regulatory Oversight Requirements |                                       |
| 29 Records  |                | 0               |   |                                       |
| Salmonella Performance Standards - Basic Rec  | quirements     | 56. Europea     | n Community Directives                    | • •                                   |
| 30. Conective Actions   |                | O 57, Monthly   | Review                                    | i                                     |
| 31. Reassessment  |                | O 58.           |   |                                       |
| 32. Written Assurance   |                | O 59.           |   | · · · · · · · · · · · · · · · · · · · |
|   | 1              | 1               |   | •                                     |

New Zealand- Establishment No. PH-353

Audit Date: 04-12-2002

|   | 2. AUDIT DATE | 3 ESTABLISHMENT NO                            | 4 NAME OF COUNTRY                     |   |
|---|---------------|---|---------------------------------------|---|
| Canterbury Frozen Meat Co.Ltd.  | 04-15-02      | ME-34   | NEW ZEALAND                           |   |
| Parepora  | NAME OF AUDIT | OR(S)   | 6 TYPE OF AUDIT                       |   |
| 1   | Dr.S.Singh    |   | X ON-SITE AUDIT                       | DOCUMENT AUDIT                          |
| Place an X in the Audit Results block to indic  | cate noncom   | <br>pliance with requirer                     | nents. Use O if not a                 | pplicable.                              |
| Part A - Sanitation Standard Operating Procedures (SS   |               | P   | Part D - Continued conomic Sampling   | Audit<br>Results                        |
| 7. Written SSOP   |               | 33. Scheduled Sample                          |                                       |   |
| 8. Records documenting implementation.  |               | 34. Species Testing                           |                                       |   |
| 9. Signed and dated SSOP, by on-site or overall authority.  |               | 35 Residue                                    |                                       |   |
| Sanitation Standard Operating Procedures (SSOP)   |               |   | E - Other Requirements                |   |
| Ongoing Requirements  |               | Part  |                                       |   |
| 10. Implementation of SSOP's, including monitoring of implement   | tation.       | 36. Export                                    |                                       |   |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.  |               | 37. Import                                    |                                       |   |
| <ol> <li>Conective action when the SSOPs have falled to prevent dire<br/>product contamination or adulteration.</li> </ol>  | ect           | 38. Establishment Ground                      | ds and Pest Control                   |   |
| 13 Daily records document item 10, 11 and 12 above.   |               | 39. Establishment Const                       | ruction/Maintenance                   |   |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements                                 |               | 40. Light                                     |                                       | -                                       |
| 14. Developed and implemented a written HACCP plan.   |               | 41. Ventilation                               |                                       |   |
| 15. Cortents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac | tions.        | 42. Plumbing and Seway                        | ge                                    |   |
| 16 Records documenting implementation and monitoring of the HACCP plan  |               | 43. Water Supply                              | <u> </u>                              | •                                       |
| The HACCP plan is signed and dated by the responsible establishment individual.   |               | 44. Dressing Rooms/Lav 45. Equipment and Uten |                                       | - · · · · · · · · · · · · · · · · · · · |
| Hazard Analysis and Critical Control Point  |               | 40.0 % 0 ****                                 |                                       |   |
| (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.   |               | 46. Sanitary Operations                       |                                       |   |
|   |               | 47. Employee Hygiene                          |                                       |   |
| 19. Verification and validation of HACCP plan.  |               | 48. Condemned Produc                          | t Control                             |   |
| Corrective action written in HACCP plan.     Reassessed adequacy of the HACCP plan.   |               | Part F  | - Inspection Requirement              | s                                       |
| 22. Records documenting: the written HACCP plan, monitoring   |               | 49. Government Staffin                        | · · · · · · · · · · · · · · · · · · · |   |
| Part C - Economic / Wholesomeness   | currences.    | CO. Dollar and in Co.                         |                                       |   |
| 23. Labeling - Product Standards  |               | 50. Daily Inspection Co                       | verage<br>———————————                 |   |
| 24. Labeling - Net Weights  |               | 51. Enforcement                               |                                       |   |
| 25. General Labeling  |               | 52. Humane Handling                           |                                       |   |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M   | loisture)     | 53. Animal Identificatio                      | n                                     |   |
| Part D - Sampling Generic E. coli Testing   |               | 54. Ante Mortem Inspe                         | ction                                 |   |
| 27 Written Procedures   |               | 55. Post Mortem Inspe                         | ection                                | · ····                                  |
| 28 Sample Collection/Analysis   |               | ·   |                                       |   |
| 29 Records  |               | Part G - Other F                              | Regulatory Oversight Requ             | irements                                |
| Salmonella Performance Standards - Basic Req  | uirements     | 56. European Commun                           | nity Drectives                        |   |
| 30. Corrective Actions  |               | 57. Monthly Review                            |                                       |   |
| 31 Resssessment   |               | 58.   |                                       |   |
| 32. Writen Assurance  |               | 59.   |                                       |   |
|   |               |   |                                       |   |

New Zealand ME-34 Audit Date: 04-15-2002

| ESTABLISHMENT NAME AND LOCATION  | 2 AUDIT DA   | TE               | 3 ESTABLISHMENT NO        | 4 NAME OF COUNTRY                  |                  |
|--|--------------|------------------|---------------------------|------------------------------------|------------------|
| Gourmet Supplies NZ Ltd.   | 04-16-02     | . 1              | PH 504                    | New Zealand                        |                  |
| Hornby, Christchurch   | 5. NAME OF   | IOTIDUA          | R(S)                      | 6. TYPE OF AUDIT                   |                  |
|  | D C C.       |                  |                           | (                                  |                  |
|  | Dr.S.Si      | ngn              |                           | ON-SITE AUDIT DOCUMEN              | TIQUA TH         |
| Place an X in the Audit Results block to in  | dicate non   | compl            | iance with requirem       | ents. Use O if not applicable.     |                  |
| Part A - Sanitation Standard Operating Procedures Basic Requirements   | (SSOP)       | Audit<br>Results | i                         | ort D - Continued  onomic Sampling | Audit<br>Results |
| 7. Written SSOP  |              |                  | 33. Scheduled Sample      |                                    |                  |
| 8 Records documenting implementation.  |              |                  | ·                         |                                    |                  |
| 9 Signed and dated SSOP, by on-site or overall authority.  |              |                  | 34. Species Testing       | ·                                  |                  |
| Sanitation Standard Operating Procedures (SSOF   | <u></u>      |                  | 35. Residue               |                                    | -                |
| Ongoing Requirements   | ,            |                  | Part E                    | - Other Requirements               |                  |
| 10. Implementation of SSOP's, including monitoring of implem   | entation.    |                  | 36. Export                |                                    |                  |
| 11. Maintenance and evaluation of the effectiveness of SSOP  | 's.          |                  | 37. Import                |                                    |                  |
| 12 Corrective action when the SSOPs have faled to prevent product contamination or adulteration.   | direct       |                  | 38. Establishment Ground  | s and Pest Control                 | X                |
| 13 Daily records document item 10, 11 and 12 above.  |              |                  | 39. Establishment Constru | uction/Maintenance                 |                  |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements  |              |                  | 40. Light                 |                                    | -                |
| 14. Developed and implemented a written HACCP plan.  |              |                  | 41. Ventilation           |                                    |                  |
| <ol> <li>Contents of the HACCP list the food safety hazards,<br/>critical control points, critical limits, procedures, corrective</li> </ol> | actions.     |                  | 42. Plumbing and Sewage   | 2                                  |                  |
| 16 Records documenting implementation and monitoring of<br>HACCP plan.   | the          | <br>             | 43. Water Supply          |                                    |                  |
| The HACCP plan is signed and dated by the responsible establishment individual.  |              |                  | 44. Dressing Rooms/Lava   |                                    |                  |
| Hazard Analysis and Critical Control Point   |              |                  |                           |                                    | <del></del>      |
| (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  |              | -                | 46. Sanitary Operations   |                                    |                  |
|  |              | -                | 47. Employee Hygiene      |                                    |                  |
| 19 Verification and validation of HACCP plan.  |              | -                | 48. Condemned Product     | Control                            |                  |
| 20. Corrective action written in HACCP plan.   |              |                  | 0-45                      | Institute Day Sugar As             |                  |
| 21. Reassessed adequacy of the HACCP plan.   |              |                  | Pan r                     | - Inspection Requirements          |                  |
| <ol> <li>Records documenting: the written HACCP plan, monitor<br/>critical control points, dates and times of specific event</li> </ol>      |              |                  | 49. Government Staffing   |                                    |                  |
| Part C - Economic / Wholesomeness  |              |                  | 50. Daily Inspection Cov  | rerage                             |                  |
| 23. Labeling - Product Standards   |              |                  | 51. Enforcement           |                                    |                  |
| 24. Labeling - Net Weights   |              |                  | 52. Humana Handling       |                                    |                  |
| 25. General Labeling   |              |                  | 52. Humane Handling       |                                    | 0                |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skin   | s/Moisture)  |                  | 53. Animal Identification | ı                                  | 0                |
| Part D - Sampling<br>Generic E. coli Testing   |              |                  | 54. Ante Mortem Inspec    | tion                               | 0                |
| 27 Written Procedures  |              | 0                | 55. Post Mortem Inspec    | tion                               | I —              |
| 28 Sample Collection/Analysis  |              | 0                | <u> </u>                  |                                    |                  |
| 29 Records   |              | 0                | Part G - Other R          | egulatory Oversight Requirements   |                  |
| Salmonella Performance Standards - Basic R   | lequirements |                  | 56. European Communic     | ty Directives                      |                  |
| 30 Corrective Actions  |              | 0                | 57. Monthly Review        |                                    |                  |
|  |              | 0                | 58.                       |                                    |                  |
| 31 Reassessment  |              |                  |                           |                                    |                  |
| 32. Written Assurance  |              | 0                | 59.                       |                                    | ì                |
|  |              |                  |                           |                                    |                  |

New Zealand-Establishment No. PH-504

Audit Date 04-16-02

38=Used equipment and other metal was stored closed to wall of the establishment-potential for rodent harboring.

| 7-02                 | ME-15                    | NEW ZEALAND   |   |
|----------------------|--------------------------|---|---|
| L<br>OTIQUA 30 3     | -                        | <ul> <li>In the second of the second of</li></ul> |   |
|                      | PR(S)                    | 6 TYPE OF AUDIT   |   |
| .S.Singh             |                          | X ON-SITE AUDIT DOCUME  | NT AUDIT  |
| noncomp <sup>1</sup> | liance with requirem     | nents. Use O if not applicable  | · · · ·   |
|                      |                          |   | Audit   |
| Results              | Ec                       | onomic Sampling   | Results   |
|                      | 33. Scheduled Sample     |   |   |
|                      | 34. Species Testing      |   |   |
|                      | 35. Residue              |   |   |
|                      | Part E                   | - Other Requirements  |   |
|                      | 36. Export               |   | $\perp$   |
|                      | 37. Import               |   |   |
|                      | 38. Establishment Ground | is and Pest Control   |   |
|                      | 39. Establishment Constr | uction/Maintenance  |   |
|                      | 40. Light                |   |   |
|                      | 41. Ventilation          |   |   |
| х                    | _                        | e   | _   |
|                      |                          | atories   | . !   |
|                      |                          |   |   |
|                      | 46. Sanitary Operations  |   |   |
|                      | 47. Employee Hygiene     |   |   |
|                      | 48. Condemned Product    | Control   |   |
|                      |                          |   |   |
|                      | Part F                   | - Inspection Requirements   |   |
| es.                  | 49. Government Staffin   | 9   |   |
|                      | 50. Daily Inspection Co  | verage  |   |
|                      | 51. Enforcement          |   |   |
|                      |                          |   |   |
|                      | JZ. Humane Harding       |   |   |
| e)                   | 53. Animal Identificatio | n   |   |
|                      | 54. Ante Mortem Inspe    | ction   |   |
|                      | 55. Post Mortem Inspe    | ction   |   |
|                      |                          |   |   |
|                      | Part G - Other F         | egulatory Oversight Requirements  |   |
| nents                | 56. European Commun      | ity Directives  | 1   |
|                      | 57. Monthly Review       |   |   |
|                      | 58.                      |   |   |
|                      |                          |   |   |
|                      | Audit Results  X  X      | Results Result      | Part D - Continued Economic Sampling  33. Scheduled Sample 34. Species Testing 35. Residue  Part E - Other Requirements  36. Export 37. Import 38. Establishment Grounds and Pest Control 39. Establishment Construction/Maintenance 40. Light 41. Ventilation  X 42. Plumbing and Sewage 43. Water Supply 44. Dressing Rooms/Lavatories 45. Equipment and Utensits 46. Sanitary Operations 47. Employee Hygiene 48. Condemned Product Control  Part F - Inspection Requirements 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection Part G - Other Regulatory Oversight Requirements 56. European Community Directives 57. Monthly Review |

New Zealand-Establishment No.ME-15

Audit Date: 04-17-02

15= HACCP= There was no CCP for fecal contamination in slaughter area in the HACCP plan.

|  | 2 AUDIT DAT       | TE               | 3. ESTABLISHMENT NO                       | 4. NAME OF COUNTRY               |                  |
|--|-------------------|------------------|---|----------------------------------|------------------|
| Dairy Meat Ltd.  | 04-18-02          | ļ                | PH-490                                    |                                  |                  |
| Avondale, Auckland   | S NAME OF         | OTIQUA           | R(S)                                      | New Zealand                      |                  |
| ·  | Dr. S. S          | ingh             |   | X ON SITE WINT                   |                  |
| N  |                   |                  | iano o with roquiro-                      | ON-SITE AUDIT DOCUMEN            | T AUDIT          |
| Place an X in the Audit Results block to indi  |                   |                  |   | art D - Continued                |                  |
| Part A - Sanitation Standard Operating Procedures (S<br>Basic Requirements   | SOP)              | Audit<br>Results | ì   | onomic Sampling                  | Audit<br>Results |
| 7. Written SSOP  |                   |                  | 33. Scheduled Sample                      |                                  |                  |
| 8. Records documenting implementation.   |                   |                  | 34. Species Testing                       | <del></del>                      | 0                |
| 9. Signed and dated SSOP, by on-site or overall authority.   | -                 |                  | 35. Residue                               |                                  | 0                |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements   |                   |                  | Part E                                    | - Other Requirements             |                  |
| 10. Implementation of SSOP's, including monitoring of implement  | itation.          |                  | 36. Export                                |                                  |                  |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.   |                   |                  | 37. Import                                |                                  |                  |
| <ol> <li>Corrective action when the SSOPs have falled to prevent direction product contamination or adulteration.</li> </ol> | ect               |                  | 38. Establishment Grounds                 | s and Pest Control               |                  |
| 13. Daily records document item 10, 11 and 12 above.   |                   |                  | 39. Establishment Constru                 | uction/Maintenance               | İ                |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements                                  |                   |                  | 40. Light                                 |                                  |                  |
| 14. Developed and implemented a written HACCP plan .   |                   |                  | 41. Ventilation                           |                                  |                  |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac  | dions.            |                  | 42. Plumbing and Sewage                   | 3                                |                  |
| 16 Records documenting implementation and monitoring of the<br>HACCP plan.   | :                 |                  | 43. Water Supply  44. Dressing Rooms/Lava | - ·                              | •                |
| <ol> <li>The HACCP plan is signed and dated by the responsible<br/>establishment individual.</li> </ol>                      |                   |                  | 45. Equipment and Utens                   |                                  |                  |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  |                   |                  | 46. Sanitary Operations                   |                                  |                  |
| 18. Monitoring of HACCP plan.  |                   |                  | 47. Employee Hygiene                      |                                  | х                |
| 19. Verification and validation of HACCP plan.   |                   | <u> </u>         | 48. Condemned Product                     | Control                          |                  |
| 20. Corrective action, written in HACCP plan.  |                   |                  |   |                                  |                  |
| 21. Reassessed adequacy of the HACCP plan.   |                   |                  | Part F                                    | - Inspection Requirements        |                  |
| 22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ   | of the currences. |                  | 49. Government Staffing                   |                                  |                  |
| Part C - Economic / Wholesomeness  |                   |                  | 50. Daily Inspection Cov                  | erage                            |                  |
| 23. Labeling - Product Standards   | · · · · · ·       |                  | 51. Enforcement                           |                                  |                  |
| 24. Labeling - Net Weights   |                   | 1                | 52. Humane Handling                       |                                  | 0                |
| 25. General Labeling   |                   |                  |   |                                  |                  |
| 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/N  | Aoisture)         |                  | 53. Animal Identification                 |                                  | 0                |
| Part D - Sampling<br>Generic E. coli Testing   |                   |                  | 54. Ante Mortem Inspec                    | tion                             | О                |
| 27. Written Procedures   |                   | 0                | 55. Post Mortem Inspec                    | ition                            | 0                |
| 28. Sample Collection/Analysis   |                   | 0                |   | TT =                             |                  |
| 29. Records  |                   | 0                | Part G - Other R                          | egulatory Oversight Requirements |                  |
| Salmonella Performance Standards - Basic Req   | uirements         |                  | 56. European Communit                     | ly Drectives                     |                  |
| 30. Corrective Actions   | . ,               | 0                | 57. Monthly Review                        |                                  |                  |
| 31. Reassessment   |                   | 0                | 58.                                       |                                  |                  |
|  |                   | 0                | 59.                                       | <del></del>                      |                  |
| 32. Written Assurance  |                   | 1                |   |                                  | 1                |

New Zealand Establishment No. PH 4 90

Audit Date: 04-18=2002

47=Boot washing facility is located inside boning room. Chemical used in boot washing was not food grade chemical according to NZ regirements. Potential contamination of edible product by aerosol.

| 1. ESTABLISHMENT NAME AND LOCATION AFFCO-WAIROA   | 2 AUDIT DA<br>04-22-02                     | 1                | 3. ESTABLISHMENT NO ME-42  | 4 NAME OF COUNTRY NEW ZEALAND       |                 |
|---|--|------------------|----------------------------|-------------------------------------|-----------------|
|   |  | i                |                            | :                                   |                 |
| ·   | 5 NAME OF                                  | AUDITO           | R(S)                       | 6 TYPE OF AUDIT                     |                 |
|   | Dr.S.Si                                    | ngh              |                            | X ON-SITE AUDIT                     | DOCUMENT AUDIT  |
| Place an X in the Audit Results block to indi   | icate non                                  | compl            | iance with requirem        | ents. Use O if not a                | ipplicable.     |
| Part A - Sanitation Standard Operating Procedures (S<br>Basic Requirements  | (SOP)                                      | Audit<br>Results | 1                          | nt D - Continued<br>onomic Sampling | Audi<br>Results |
| 7. Written SSOP   |  |                  | 33. Scheduled Sample       |                                     |                 |
| 8. Records documenting implementation.  |  |                  | 34. Species Testing        |                                     |                 |
| 9. Signed and dated SSOP, by on-site or overall authority.  | 1  |                  | 35. Residue                |                                     |                 |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  |  |                  | Part E                     | -Other Requirements                 |                 |
| 10. Implementation of SSOP's, including monitoring of implement   | ntation.                                   | Х                | 36. Export                 |                                     |                 |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.  |  |                  | 37. Import                 |                                     |                 |
| <ol> <li>Conective action when the SSOPs have faled to prevent dis<br/>product contamination or aduteration.</li> </ol>     | rect                                       |                  | 38. Establishment Grounds  | and Pest Control                    |                 |
| 13. Daily records document item 10, 11 and 12 above.  |  | X                | 39. Establishment Constru  | ction/Maintenance                   |                 |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements                                 |  |                  | 40. Light                  |                                     |                 |
| 14. Developed and implemented a written HACCP plan  |  |                  | 41. Ventilation            |                                     |                 |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective as | dions.                                     | Х                | 42. Plumbing and Sewage    |                                     |                 |
| <ol> <li>Records documenting implementation and monitoring of the<br/>HACCP plan.</li> </ol>                                | •<br>• • • • • • • • • • • • • • • • • • • |                  | 43. Water Supply           |                                     | -               |
| <ol> <li>The HACCP plan is signed and dated by the responsible<br/>establishment individual.</li> </ol>                     |  |                  | 44. Dressing Rooms/Lava    |                                     |                 |
| Hazard Analysis and Critical Control Point  |  |                  | 46 6-4-4                   |                                     | X               |
| (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.   |  | -                | 46. Sanitary Operations    |                                     |                 |
| 19. Verification and validation of HACCP plan.  |  | +                | 47. Employee Hygiene       |                                     |                 |
|   | ·· <del>·········</del>                    | +                | 48. Condemned Product      | Control                             |                 |
| Corrective action written in HACCP plan.     Reassessed adequacy of the HACCP plan.   |  | <del> </del>     | Part F                     | Inspection Requirement              | s               |
| Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc       |  |                  | 49. Government Staffing    |                                     |                 |
| Part C - Economic / Wholesomeness   | directes.                                  |                  | 50. Daily Inspection Cove  |                                     |                 |
| 23. Labeling - Product Standards  |  |                  | 50. Daily inspection cover |                                     |                 |
| 24. Labding - Not Weights   |  | <b>-</b>         | 51. Enforcement            |                                     |                 |
| 25. General Labeling  |  | <b>-</b>         | 52. Humane Handling        |                                     |                 |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M   | Aoisture)                                  |                  | 53. Animal Identification  |                                     |                 |
| Part D - Sampling Generic E. coli Testing   |  |                  | 54. Ante Mortem Inspect    | ion                                 |                 |
| 27. Written Procedures  |  |                  | 55. Post Mortem Inspect    | ion                                 |                 |
| 28. Sample Collection/Analysis  |  |                  |                            |                                     |                 |
| 29. Records   |  |                  | Part G - Other Re          | egulatory Oversight Requ            | lirements       |
| Salmonella Performance Standards - Basic Reg  | uirements                                  |                  | 56. European Community     | y Drectives                         |                 |
| 30. Conective Actions   |  |                  | 57. Monthly Review         |                                     |                 |
| 31. Reassessment  |  |                  | 58.                        |                                     |                 |
| 32. Written Assurance   |  |                  | 59.                        |                                     |                 |
|   |  |                  |                            |                                     | <u></u>         |

New Zealand Establishment No.ME-42

Audit Date: 04-22-2002

10. The floor of the boning room was not being cleaned often resulting in an accumulation of inedible product all over the floor. Cross contamination of beef carcasses from the cooler door was observed.

13=Corrective actions were not recorded daily.

15=Hazard Analysis did not include fecal Contamination. This is controlled by Tech.Directive.

46= Peeling paint observed in beef boning room; and In numerous locations motors for conveyor belts were installed above the belt without any bottom tray or cover creating a potential source of contamination of products.

| ESTABLISHMENT NAME AND LOCATION  Manawatu Beef Packers   | 2 AUDIT DATE<br>04-24-02 |       | ME-32                                   | NEW ZEALAI                          | ďΡ            |                  |
|--|--------------------------|-------|---|-------------------------------------|---------------|------------------|
| ACCO   |                          |       |   | 6 TYPE OF AUDIT                     |               |                  |
| Palmerston North   | 5. NAME OF AUDI          | IOR(S | )                                       | 6 THE OF AUDIT                      |               |                  |
| Dr.S.Singh   |                          |       |   | X ON-SITE AUDIT                     | оосимент      | TIDUA            |
| Place an X in the Audit Results block to indi  | cate noncom              | pliar |   |                                     | t applicable. |                  |
| Part A - Sanitation Standard Operating Procedures (S<br>Basic Requirements   | SOP) Audi<br>Resu        |       |   | Part D - Continued conomic Sampling |               | Audit<br>Results |
| 7. Written SSOP  |                          | 3     | 3. Scheduled Sample                     |                                     |               |                  |
| 8. Records documenting implementation.   |                          | 3     | 4. Species Testing                      |                                     |               |                  |
| 9. Signed and dated SSOP, by on-site or overall authority.   |                          | 3     | 5. Residue                              |                                     |               |                  |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements   |                          |       | Part 6                                  | E - Other Requirements              |               |                  |
| 10. Implementation of SSOP's, including monitoring of implement  | ntation.                 | 3     | 36. Export                              |                                     |               |                  |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.   |                          | :     | 37. Import                              |                                     |               |                  |
| <ol> <li>Corrective action when the SSOP's have falled to prevent disproduct contamination or adulteration.</li> </ol>                       | rect                     |       | 38. Establishment Groun                 | ds and Pest Control                 |               |                  |
| 13. Daily records document item 10, 11 and 12 above.   |                          | 1     | 39. Establishment Cons                  | truction/Maintenance                |               | !                |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements  |                          | -     | 40. Light                               |                                     |               | <br>             |
| 14. Developed and implemented a written HACCP plan.  |                          |       | 41. Ventilation                         |                                     |               |                  |
| 15. Cordents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a                   | ctions.                  |       | 42. Plumbing and Sewa                   | ge                                  |               |                  |
| <ol> <li>Records documenting implementation and monitoring of the<br/>HACCP plan.</li> </ol>   | •                        |       | 43. Water Supply  44. Dressing Rooms/La |                                     |               | ;<br>;           |
| The HACCP plan is signed and dated by the responsible establishment individual.  |                          |       | 45. Equipment and Ute                   |                                     |               |                  |
| Hazard Analysis and Critical Control Point<br>(HACCP) Systems - Ongoing Requirements   |                          |       | 46. Sanitary Operations                 | 5                                   |               |                  |
| 18. Monitoring of HACCP plan.  |                          |       | 47. Employee Hygiene                    |                                     |               |                  |
| 19. Verification and validation of HACCP plan.   |                          | Х     | 48. Condemned Produc                    | ct Control                          |               |                  |
| 20. Corrective action written in HACCP plan.   |                          |       | Doct                                    | F - Inspection Requirem             | anto          |                  |
| 21. Reassessed adequacy of the HACCP plan.   | x                        | . !   | Patti                                   | r - mspection required              |               |                  |
| <ol> <li>Records documenting: the written HACCP plan, monitorin<br/>critical control points, dates and times of specific event or</li> </ol> | g of the courrences.     |       | 49. Government Staffi                   | no                                  |               |                  |
| Part C - Economic / Wholesomeness  |                          |       | 50. Daily Inspection C                  | overage                             |               |                  |
| 23. Labeling - Product Standards   |                          |       | 51. Enforcement                         |                                     |               |                  |
| 24. Labeling - Net Weights   |                          |       | 52. Humane Handling                     | <u>,</u>                            |               | 1                |
| 25. General Labeling   |                          |       |   |                                     |               |                  |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/   | Moisture)                |       | 53. Animal Identificati                 | on                                  |               |                  |
| Part D - Sampling<br>Generic <i>E. coli</i> Testing  |                          |       | 54. Ante Mortem Insp                    | ection                              |               |                  |
| 27. Written Procedures   |                          |       | 55. Post Mortern Insp                   | ection                              |               |                  |
| 28. Sample Collection/Analysis   |                          |       | Part G. Other                           | Regulatory Oversight F              | lequisements  |                  |
| 29. Records  |                          |       | rate G - Other                          | ricyclatory Oversight               | icquirentents |                  |
| Salmonella Performance Standards - Basic Re  | quirements               |       | 56. European Commu                      | inity Drectives                     |               | -                |
| 30. Corrective Actions   |                          |       | 57. Monthly Review                      |                                     |               | <br>             |
| 31. Reassessment   |                          |       | 58.                                     |                                     |               |                  |
| 32. Written Assurance  |                          |       | 59.                                     |                                     |               |                  |
| TITELOTT F WOOD WITHOU   |                          |       |   |                                     |               |                  |

New Zealand-Establishment No. ME-32

Audit Date: 04-24-2002

19/21= HACCP=Verification of monitoring of CCP on daily basis were not done. Validation of CCP and Reassesment of HACCP was not completed.

| 1. ESTABLISHMENT NAME AND LOCATION  | 2 AUDIT DA             | TE :             | 3 ESTABLISHMENT NO                              | 4 NAME OF COUNTRY                |                  |  |
|---|------------------------|------------------|---|----------------------------------|------------------|--|
| Riverlands Manawatu Ltd.  | 04-26-0                | 2                | ME-119  | NEW ZEALAND                      |                  |  |
| Bulls 5. NAME OF A  |                        | AUDITOF          | R(S)  | 6 TYPE OF AUDIT                  |                  |  |
|   |                        |                  |   | X ON SITE MINIT                  |                  |  |
|   | Dr.S.P.                | _                |   | ON-SITE AUDIT DOCUMEN            | TIQUA            |  |
| Place an X in the Audit Results block to inc  |                        | compli           |   |                                  |                  |  |
| Part A - Sanitation Standard Operating Procedures (   | (SSOP)                 | Audit<br>Results |   | art D - Continued                | Audit<br>Results |  |
| Basic Requirements 7. Written SSOP  |                        |                  | 33. Scheduled Sample                            | onomic Sampling                  |                  |  |
| Records documenting implementation.   |                        |                  |   |                                  |                  |  |
| Signed and dated SSOP, by on-site or overall authority.   |                        |                  | 34. Species Testing                             |                                  |                  |  |
| Sanitation Standard Operating Procedures (SSOP  |                        |                  | 35. Residue                                     |                                  |                  |  |
| Ongoing Requirements  |                        |                  | Part E  | - Other Requirements             |                  |  |
| 10. Implementation of SSOP's, including monitoring of implement   | entation.              |                  | 36. Export                                      |                                  | ļ                |  |
| 11. Maintenance and evaluation of the effectiveness of SSOP's   | s                      |                  | 37, Import                                      |                                  |                  |  |
| Corrective action when the SSOPs have falled to prevent of product contamination or adulteration.   | direct                 |                  | 38. Establishment Ground:                       | s and Pest Control               |                  |  |
| 13. Daily records document item 10, 11 and 12 above   |                        |                  | 39. Establishment Constru                       | action/Maintenance               |                  |  |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements   |                        |                  | 40. Light                                       |                                  |                  |  |
| 14. Developed and implemented a written HACCP plan .  |                        |                  | 41. Ventilation                                 |                                  |                  |  |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective                      | actions.               |                  | 42. Plumbing and Sewage                         |                                  |                  |  |
| 16. Records documenting implementation and monitoring of the HACCP plan.  | he                     |                  | 43. Water Supply                                | · <del></del>                    | •                |  |
| The HACCP plan is signed and dated by the responsible establishment individual.   |                        |                  | 44. Dressing Rooms/Lava 45. Equipment and Utens |                                  |                  |  |
| Hazard Analysis and Critical Control Point  |                        |                  |   |                                  | <del> </del>     |  |
| (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.   |                        |                  | 46. Sanitary Operations                         |                                  | <del> </del>     |  |
|   |                        | <del> </del>     | 47. Employee Hygiene                            |                                  |                  |  |
| 19. Verification and validation of HACCP plan.  |                        | -                | 48. Condemned Product                           | Control                          |                  |  |
| 20. Corrective action written in HACCP plan.  |                        | ļ                | Pad C   | Inspection Requirements          |                  |  |
| 21. Reassessed adequacy of the HACCP plan.  |                        | <del></del>      |   | inspection requirements          |                  |  |
| <ol> <li>Records documenting: the written HACCP plan, monitoring<br/>critical control points, dates and times of specific event of</li> </ol> | ng of the occurrences. |                  | 49. Government Staffing                         |                                  | <u> </u>         |  |
| Part C - Economic / Wholesomeness   |                        |                  | 50. Daily Inspection Cov                        | erage                            |                  |  |
| 23. Labeling - Product Standards  |                        | -                | 51. Enforcement                                 |                                  |                  |  |
| 24. Labding - Net Weights   |                        |                  | 52. Humane Handling                             |                                  | 1                |  |
| General Labeling     Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins)   | (Moisture)             | <del> </del>     | 57. Asimal Identification                       |                                  | +                |  |
|   |                        |                  | 53. Animal Identification                       |                                  |                  |  |
| Part D - Sampling<br>Generic E. coli Testing  | ·                      |                  | 54. Ante Mortem Inspect                         | lion                             |                  |  |
| 27. Written Procedures  |                        |                  | 55, Post Mortem Inspect                         | tion                             | i                |  |
| 28. Sample Collection/Analysis  |                        |                  | Part C. Other Pr                                | andatar Oraniaht Baguin manta    |                  |  |
| 29. Records   |                        |                  | Part G - Other Re                               | egulatory Oversight Requirements |                  |  |
| Salmonella Performance Standards - Basic Re   | equirements            |                  | 56. European Communit                           | y Directives                     |                  |  |
| 30. Conective Actions   |                        |                  | 57. Manthly Review                              |                                  | х                |  |
| 31. Reassessment  |                        |                  | 58.   |                                  |                  |  |
| 32. Written Assurance   |                        |                  | 59.   |                                  | 1                |  |
|   |                        |                  | 1   |                                  |                  |  |

New Zealand-Establishment No.ME-119

Audit Date: 04-26-2002

59=Monthly Supervision was on PBV based-in this case establishment was visited once 2 or 3 months.

| 1 ESTABLISHMENT NAME AND LOCATION  Canterbury Meat Packers Ltd.  | 2 AUDIT DAT | re [              | 3. ESTABLISHMENT NO.                               | 4 NAME OF COUNTRY                    |                  |
|--|-------------|-------------------|--|--------------------------------------|------------------|
| Blenheim   | 04-29-02    |                   | ME-70  | NEW Zealand                          |                  |
| 5. NAME O  |             | AME OF AUDITOR(S) |  | 6 TYPE OF AUDIT                      |                  |
|  | Dr.S.P.S    | Singh             |  | X ON-SITE AUDIT DOC                  | TIDUA TIBMU      |
| Place an X in the Audit Results block to ind   | licate none | compl             | iance with requirem                                | ients. Use 0 if not applica          | ible.            |
| Part A - Sanitation Standard Operating Procedures (S<br>Basic Requirements   | SSOP)       | Audit<br>Results  | Į.   | art D - Continued<br>onomic Sampling | Audit<br>Results |
| 7. Written SSOP  |             |                   | 33. Scheduled Sample                               |                                      |                  |
| 8. Records documenting implementation.   |             |                   | 34. Species Testing                                |                                      |                  |
| 9. Signed and dated SSOP, by on-site or overall authority.   |             |                   | 35. Residue  |                                      |                  |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements   |             |                   | Part E   | - Other Requirements                 |                  |
| 10. Implementation of SSOP's, including monitoring of impleme  | ntation,    |                   | 36. Export   |                                      |                  |
| 11. Maintenance and evaluation of the effectiveness of SSOP's  |             |                   | 37. Import   |                                      |                  |
| Conective action when the SSOPs have falled to prevent diproduct contamination or adulteration.                            | irect       |                   | 38. Establishment Ground                           | s and Pest Control                   |                  |
| 13. Daily records document item 10, 11 and 12 above.   |             |                   | 39. Establishment Constru                          | uction/Maintenance                   | {                |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements                                |             |                   | 40. Light  |                                      |                  |
| 14. Developed and implemented a written HACCP plan   |             |                   | 41. Ventilation                                    |                                      |                  |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a | actions.    | Х                 | 42. Plumbing and Sewage                            | e                                    |                  |
| <ol> <li>Records documenting implementation and monitoring of the<br/>HACCP plan.</li> </ol>                               | ne<br>      | Х                 | 43. Water Supply                                   | · ·                                  |                  |
| The HACCP plan is signed and dated by the responsible establishment individual.  |             |                   | 44. Dressing Rooms/Lava<br>45. Equipment and Utens |                                      |                  |
| Hazard Analysis and Critical Control Point   |             |                   | 46 Conitant Constitute                             |                                      |                  |
| (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  |             |                   | 46. Sanitary Operations                            |                                      |                  |
| 19. Verification and validation of HACCP plan.   |             |                   | 47. Employee Hygiene                               |                                      |                  |
|  |             | -                 | 48. Condemned Product                              | Control                              |                  |
| Corrective action written in HACCP plan.     Ressessed adequacy of the HACCP plan.   |             | X                 | Part F   | - Inspection Requirements            |                  |
| Records documenting: the written HACCP plan, monitorin     critical control points, dates and times of specific event o    |             | 1                 | 49. Government Staffing                            |                                      |                  |
| Part C - Economic / Wholesomeness  |             |                   | 50. Daily Inspection Cov                           | rerage                               |                  |
| 23. Labeling - Product Standards   |             |                   |  |                                      |                  |
| 24. Labeling - Net Weights   |             | 1                 | 51. Enforcement                                    |                                      |                  |
| 25. General Labeling   |             | 1                 | 52. Humane Handling                                |                                      |                  |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins)   | (Moisture)  |                   | 53. Animal Identification                          |                                      |                  |
| Part D - Sampling<br>Generic <i>E. coli</i> Testing  |             |                   | 54. Ante Mortem Inspec                             | tion                                 |                  |
| 27. Written Procedures   |             |                   | 55. Post Mortem Inspec                             | tion                                 |                  |
| 28. Sample Collection/Analysis   |             |                   |  |                                      |                  |
| 29. Records  |             |                   | Part G - Other R                                   | egulatory Oversight Requiremer       | its              |
| Salmonella Performance Standards - Basic Re  | quirements  |                   | 56. European Communit                              | ty Drectives                         |                  |
| 30. Corrective Actions   |             |                   | 57. Monthly Review                                 |                                      |                  |
| 31. Reassessment   |             |                   | 58.  |                                      |                  |
| 32. Written Assurance  |             |                   | 59.  |                                      |                  |

New Zealand -Establishment No. ME-70

Audit Date: 04-29-2002

15=The establishment has identified four critical control points in the HACCP plan and fecal Contamination (Zero-Tolerance) was not mentioned and this hazard is controlled by Technical Directives and GMP.

21=No reassessment of HACCP was done-but changes were made.

16=CCPs monitoring frequencies were not included in the HACCP plan, but refereed to SOPS.

| EST/BEISTIMGT TIME  | 2 AUDIT DATE         | ] :            | 3. ESTABLISHMENT NO.                      | 4 NAME OF COUNTRY                       |                  |
|---|----------------------|----------------|---|---|------------------|
| Taylor Preston Limited  | 04-30-02             | 1              | ME-86                                     | New Zealand                             |                  |
| Wellington, New Zealand   | S. NAME OF AU        | DITOR          | ₹(\$)                                     | 6. TYPE OF AUDIT                        |                  |
|   | S.P.Singh            |                |   | X ON-SITE AUDIT                         | DOCUMENT AUDIT   |
| Place an X in the Audit Results block to indic  | cate nonco           | mpli           | ance with requirem                        | ients. Use O if not a                   | pplicable.       |
| Part A - Sanitation Standard Operating Procedures (SS<br>Basic Requirements   |                      | udil<br>esults |   | art D - Continued<br>onomic Sampling    | Audit<br>Results |
| 7 Written SSOP  |                      |                | 33. Scheduled Sample                      |   |                  |
| Records documenting implementation.   |                      |                | 34. Species Testing                       | A 1 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 |                  |
| 9. Signed and dated SSOP, by on-site or overall authority.  |                      |                | 35. Residue                               |   |                  |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  |                      |                | Part E                                    | - Other Requirements                    |                  |
| 10. Implementation of SSOP's, including monitoring of implement   | tation.              |                | 36. Export                                |   |                  |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.  |                      |                | 37. Import                                |   |                  |
| <ol> <li>Corrective action when the SSOPs have fated to prevent direction product contamination or adulteration.</li> </ol> | ect                  |                | 38. Establishment Ground                  | s and Pest Control                      |                  |
| 13. Daily records document item 10, 11 and 12 above.  |                      | X              | 39. Establishment Constru                 | uction/Maintenance                      |                  |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements                                 |                      |                | 40. Light                                 | - · · · · · · · · · · · · · · · · · · · |                  |
| 14. Developed and implemented a written HACCP plan.   |                      |                | 41. Ventilation                           |   |                  |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac | dions.               | X              | 42. Plumbing and Sewage                   | e                                       |                  |
| <ol> <li>Records documenting implementation and monitoring of the<br/>HACCP plan.</li> </ol>                                |                      |                | 43. Water Supply  44. Dressing Rooms/Lava | atories                                 |                  |
| <ol> <li>The HACCP plan is signed and dated by the responsible<br/>establishment individual.</li> </ol>                     |                      |                | 45. Equipment and Utens                   |   |                  |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements   |                      |                | 46. Sanitary Operations                   |   |                  |
| 18. Monitoring of HACCP plan.   |                      |                | 47. Employee Hygiene                      |   |                  |
| 19. Verification and validation of HACCP plan.  |                      |                | 48. Condemned Product                     | Control                                 |                  |
| 20. Corrective action written in HACCP plan.  |                      |                |   |   |                  |
| 21. Reassessed adequacy of the HACCP plan.  |                      | Х              | Part F                                    | - Inspection Requirement                | ls               |
| 22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc   | of the<br>corrences. |                | 49. Government Staffing                   | ]                                       |                  |
| Part C - Economic / Wholesomeness   |                      |                | 50. Daily Inspection Cov                  | verage                                  |                  |
| 23. Labeling - Product Standards  |                      |                | 51. Enforcement                           |   |                  |
| 24. Labeling - Net Weights  |                      |                | 52. Humane Handling                       |   |                  |
| 25. General Labeling  |                      |                |   |   |                  |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/A   | Moisture)            |                | 53. Animal Identification                 | 1                                       |                  |
| Part D - Sampling<br>Generic E. coli Testing  |                      |                | 54. Ante Mortem Inspec                    | etion                                   |                  |
| 27. Written Procedures  |                      | i              | 55. Post Mortem Inspec                    | ction                                   |                  |
| 28. Sample Collection/Analysis  |                      | !              | Part C. Other D                           | Localaton Overright Boar                | timments         |
| 29. Records   |                      |                | Part G - Other R                          | legulatory Oversight Requ               |                  |
| Salmonella Performance Standards - Basic Rec  | quirements           |                | 56. European Communic                     | ity Drectives                           |                  |
| 30. Corrective Actions  |                      |                | 57. Manthly Review                        |   |                  |
| 31. Reassessment  |                      |                | 58.                                       |   |                  |
| 32. Written Assurance   |                      |                | 59.                                       | _                                       |                  |

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13=Corrective actions in the check-sheet of Pre-operation Sanitation were not described properly.

15= HACCP-did not mention CCP of fecal contamination. It was controlled by GMP in sheep slaughter process.

21= No reassessment of HACCP done in three years.

| ESTABLISHMENT NAME AND LOCATION 2  | STACITIONA S        | 3. ESTABLISHMENT NO.                         | 4 NAME OF COUNTRY                                 |
|--|---------------------|--|---|
| Richmond Pacific Whakatu   | 04-23-02            | ME-52  | NEW ZEALAND                                       |
| İs   | . NAME OF AUDIT     | OR(S)  | 6. TYPE OF AUDIT                                  |
| Hastings Dr.S.Singh  |                     | - (-,  |   |
|  |                     |  | X ON-SITE AUDIT DOCUMENT AUDI                     |
| Place an X in the Audit Results block to indic   | cate noncomp        | oliance with requiren                        | nents. Use O if not applicable.                   |
| Part A - Sanitation Standard Operating Procedures (SS<br>Basic Requirements  | OP) Audit<br>Result | 1  | art D - Continued Aust<br>conomic Sampling Result |
| 7. Written SSOP  |                     | 33. Scheduled Sample                         |   |
| 8. Records documenting implementation.   |                     | 34. Species Testing                          |   |
| 9. Signed and dated SSOP, by on-site or overall authority.   |                     | 35. Residue                                  |   |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements   |                     |  | - Other Requirements                              |
| 10. Implementation of SSOP's, including monitoring of implementation   | ation.              | 36. Export                                   |   |
| 11. Maintenance and evaluation of the effectiveness of SSOP's.   |                     | 37, Import                                   |   |
| <ol> <li>Conective action when the SSOPs have falled to prevent dire<br/>product contamination or aduteration.</li> </ol>                        | ct                  | 38. Establishment Ground                     | ds and Pest Control                               |
| 13. Daily records document item 10, 11 and 12 above.   |                     | 39. Establishment Constr                     | ruction/Maintenance                               |
| Part B - Hazard Analysis and Critical Control<br>Point (HACCP) Systems - Basic Requirements  |                     | 40. Light 41. Ventilation                    |   |
| 14. Developed and implemented a written HACCP plan.  |                     | 41, Ventuation                               |   |
| <ol> <li>Contents of the HACCP list the food safety hazards,<br/>critical control points, critical limits, procedures, corrective act</li> </ol> | ions.               | 42. Plumbing and Sewag                       | je  |
| <ol> <li>Records documenting implementation and monitoring of the<br/>HACCP plan.</li> </ol>   |                     | 43. Water Supply                             |   |
| 17. The HACCP plan is signed and dated by the responsible establishment individual.  |                     | 44 Dressing Rooms/Lav 45. Equipment and Uten |   |
| Hazard Analysis and Critical Control Point<br>(HACCP) Systems - Ongoing Requirements   |                     | 46. Sanitary Operations                      |   |
| 18. Monitoring of HACCP plan.  |                     |  |   |
| 19. Verification and validation of HACCP plan.   |                     | 47. Employee Hygiene                         |   |
| 20. Corrective action written in HACCP plan.   |                     | 48. Condemned Product                        | Control   |
| 21. Reassessed adequacy of the HACCP plan.   |                     | Part F                                       | - Inspection Requirements                         |
| Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.                     | of the              | 49. Government Staffing                      |   |
| Part C - Economic / Wholesomeness  |                     | 50. Daily Inspection Co.                     | verage  |
| 23. Labeling - Product Standards   |                     | 51. Enforcement                              |   |
| 24. Labeling - Net Weights   |                     | 51. Emorcement                               |   |
| 25. General Labeling   |                     | 52. Humane Handling                          |   |
| 26. Fin. Prod. Standards/Boneless (Defeds/AQU/Pork Skins/Mo  | oisture)            | 53. Animal Identification                    | n   |
| Part D - Sampling<br>Generic <i>E. coli</i> Testing  |                     | 54. Ante Mortem Inspec                       | ction   |
| 27. Written Procedures   |                     | 55 Post Mortem Inspec                        | ction   |
| 28. Sample Collection/Analysis   |                     |  |   |
| 29. Records  | -                   | Part G - Other R                             | Regulatory Oversight Requirements                 |
| Salmonella Performance Standards - Basic Requ  | lirements           | 56. European Commune                         | ity Directives                                    |
| 30. Corrective Actions   |                     | 57. Monthly Review                           |   |
| 31. Reassessment   |                     | 58.  |   |
|  |                     |  |   |

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